

HACCP CRITICAL CONTROL POINTS DAILY TEMPERATURE LOG

Date: _____

See back of form for HACCP Temperature Requirements, Daily Taste Panel & Corrective Action Guidelines.

THERMOMETERS CLEANED, SANITIZED AND CALIBRATED

Product Name	Empl. Initials	Cooking (1) Internal temp.		Taste Panel Code (2)	Holding Temperatures (3 and 4) Hot foods 140°F (60°C) or above Cold foods 40°F (4°C) or below						Cooling Temperatures (5)				Reheating Temps (6)		
		Time	Temp		Time	Temp	Time	Temp	Time	Temp	Start Time	Initial Temp	Temp 2 hrs	Final Temp 6 hrs	Start Time	Final Time	Internal Temp

HACCP Item #	PRODUCT DESCRIPTION	HACCP CORRECTIVE ACTION (Please Initial)

PRODUCT DESCRIPTION	COOLING STEPS TAKEN (Please Initial)
Record the steps taken to ensure safe cooling if the operation is closed before the cooling period has been completed.	

(1) MINIMUM INTERNAL TEMPERATURE REQUIREMENTS FOR COOKING RAW FOODS		(2) TASTE PANEL EVALUATION CODES	RECOMMENDED SERVING TEMPERATURES **
165°F (74°C) for 15 seconds	Poultry (<u>solid & ground</u>); Stuffed Foods (<u>all varieties</u>); Dishes that include <u>previously cooked</u> potentially hazardous ingredients	A = Excellent B = Acceptable, recipe review needed C = Corrective action required D = Rejected, product may not be served	Cold Foods: Below 40°F (4°C) Soups: 160-180°F (71-82°C) Meat, Poultry, Seafood, Eggs: 145-165°F (63-74°C) Other Entrees: 160°F (71°C) Sauces & Gravies: 160-180°F (71-82°C) Vegetables: 160-180°F (71-82°C) ** To ensure <u>hot</u> or <u>cold</u> food at point of consumption
155°F (68°C) for 15 seconds	Ground Meats (beef, pork, veal, lamb, and fish); Pork (<u>steaks & chops</u>); Injected Meats; Game; Shell Eggs <u>for hot holding</u>		
155°F (68°C) for 22 seconds	Pork <u>roasts</u>		
145°F (63°C) for 15 seconds	Beef, Veal, Lamb (<u>steaks & chops</u>); Seafood; Shell Eggs <u>for immediate service</u> ; Pasteurized Egg Dishes		
145°F (63°C) for 4 minutes	Beef, Veal, Lamb <u>roasts</u>		
140°F (60°C) for 15 seconds	Commercially processed, ready-to-eat food, <u>heated for the first time</u> , to be hot-held for service		
135°F (57°C) & hold for 45 min.	Roast Beef (per Sodexo recipe) You must record the internal temperature <u>and</u> verify the 45 minute holding time on this form.		

Record product temperatures on this log at two (2) hour intervals during holding and serving. If products are held and served for less than 2 hours, record temperatures at beginning and end of service.

HACCP CRITICAL CONTROL POINTS -- CORRECTIVE ACTION STEPS

- 1 **COOKING TO CORRECT INTERNAL TEMPERATURES (see chart above.)**
CORRECTIVE ACTION Continue cooking process until correct internal temperature has been reached. Temperature must register on thermometer for 15 seconds or for other times as listed on this temperature log. Product may not be served or used for further processing until required internal temperature has been met. If Roast Beef is not held for 45 minutes prior to service or cooling for later use, it must then be cooked to well done - 150° F (66° C).
- 2 **Complete DAILY TASTE PANEL for all food products (see guidelines above).**
CORRECTIVE ACTION Do not serve foods that are deemed rejected.
- 3, 4 **HOT PRODUCT HOLDING TEMPERATURES must be maintained at 140° F (60° C) or above while holding and serving.**
CORRECTIVE ACTION If product temperature is below 140° F (60° C), return product to production area for immediate reheating to 165° F (74° C). (Note: If product has been held for more than two hours at 120° F (49° C) or below, discard immediately).
- 3, 4 **COLD PRODUCT HOLDING TEMPERATURES must be maintained at 40° F (4° C) or below while holding and serving.**
CORRECTIVE ACTION If product temperature is above 40° F (4° C), remove product from service area for quick chilling to correct temperature. (Note: If product has been held for more than 2 hours at 45° F (7° C) or above, discard immediately).
- 5 **FOOD MUST BE COOLED QUICKLY from 140° F (60° C) to 70° F (21° C) within 2 hours and then to 40° F (4° C) or below within an additional 4 hours (total cooling time 6 hours).**
CORRECTIVE ACTION Product that does not reach 40° F (4° C) within 6 hours must be discarded.
- 6 **REHEATING FOOD must be done rapidly (within 2 hours) to 165° F (74° C) for 15 seconds.**
CORRECTIVE ACTION Products that remain below 165° F (74° C) after 3 hours of reheating must be discarded.